

426/29

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Beer

1891
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The decision of the Comptroller-General, of the 21st day of August 1893, allowed, under Section 18 of the Patents, &c. Act, 1883, an Amendment of this Specification.

RECORDED

[The Amendments are shown in erased and italic type.]

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N^o 17,329*



A.D. 1890

DUPLICATE

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Date of Application, 29th Oct., 1890

Complete Specification Left, 15th May, 1891—Accepted, 20th June, 1891

PROVISIONAL SPECIFICATION.

Improvements in Brewing Stout and Porter.

I, JAMES ROSE, of Pelham Brewery, Nettleton, near Caistor, Lincolnshire, Brewer, do hereby declare that I am in possession of an invention for "IMPROVEMENTS IN BREWING STOUT AND PORTER" to be as follows:—

My invention relates to the production of stout and porter from oats or some
5 preparation thereof, or a combination of the same with malt or other ingredients.

According to my invention the oats, or part of them, may be malted and crushed, or the oatmeal, oaten, or other like preparation of oats, may be mixed with malted barley and black or patent malt, or one or some of them, and placed in a mash tun with hot water and allowed to stand, for say, about two hours, the wort is then
10 drawn off into a copper and boiled preferably with a due proportion of hops for about say three hours.

The liquor, or wort, is then run out and cooled, and collected in an open vessel or tun and fermented in the usual manner after which it is drawn off into casks, or bottled for sale.

15 Dated the 29th day of October 1890.

NEWNHAM BROWNE,
Agent for the Applicant.

COMPLETE SPECIFICATION (AMENDED).

Improvements in Brewing Stout and Porter.

20 I, JAMES ROSE, of Pelham Brewery, Nettleton, near Caistor, Lincolnshire, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My invention relates to the production of stout and porter from malted oats or
25 some preparation thereof, or a combination of the same with malt or other ingredients.

According to my invention the oats, or part of them, ~~may be~~ are malted and crushed, or the oatmeal, oaten or other like preparation of malted oats, may be mixed with malted barley and black or patent malt, or one or some of them, and
30 placed in a mash tun with hot water and allowed to stand, for say, about two hours, the wort is then drawn off into a copper and boiled, preferably with a due proportion of hops, for about say three hours.

The wort is then run out and cooled and collected in an open vessel, or tun, and fermented in the usual manner after which it is drawn off into casks, or bottled,
35 for sale.

In actual practice I find it most convenient to proceed as follows, but it will be readily understood that the quantities, times and temperatures named are given by

[Price 8d.]

Rose's Improvements in Brewing Stout and Porter.

way of example and in order that others may be able to perform the same but my invention is not confined to the proportions, times and temperatures stated which are however the most advantageous I am acquainted with.

I raise the liquor, that is to say the water, to a temperature of 168° to 170° Fahrenheit, I then mix in a mash-tun 2 bushels of *malted* crushed oats, or 5 oatmeal, to 2 quarters of malted barley and 1¼ bushels of black malt and run the before named hot liquor, say about 144 gallons, with the mixture in the tun and allow it to stand for 2 hours and then more hot liquor, say about 360 gallons, at from 184° to 194°, is sparged on to the goods as the wort is being run off into a boiling copper and boiled for about 3 hours and until it is reduced in quantity to about 288 gallons 10 during which time hops in the proportion of about 20 lbs. to the before named quantities are added.

The wort is then run on to a cooler for settling purposes and allowed to remain there until the heat is reduced to about 100 degrees. It is then run through or over a refrigerator and into a fermenting round or tun at a temperature of about 15 60 degrees. About 12 lbs. of yeast are then added and after about 24 hours it is roused every 2 hours and fermentation allowed to proceed until the temperature rises to about 68 degrees and it has attenuated to about 8 or 10 lbs. per barrel say specific gravity 1022 to 1028 and it thus remains in the fermenting tun *fermenting* for about a week altogether. It may then be either racked into carriage casks direct 20 or run into a settling back and then racked into carriage casks for sale and for bottling. In this way I produce a better flavoured article and more nourishing and strengthening and at about the same cost as by the usual process.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I 25 claim is:

In brewing stout and porter the use of oatmeal, crushed oats or oaten *made from malted oats* substantially in the manner and for the purposes set forth.

Dated the 13th day of May 1891.

JAMES ROSE. 30